

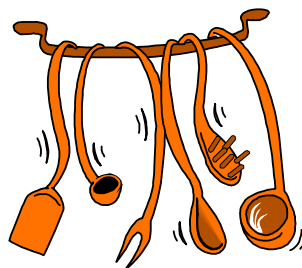


Focus on Food Safety

No Bare Hand Contact

The Kansas Food Code (3-301.11) prohibits bare hand contact with ready-to-eat (RTE) food. When handling RTE foods, food service workers may use utensils such as:

- < deli tissue
- < spatulas
- < tongs
- < forks
- < dispensing equipment, or
- < single-use gloves



If single use gloves are used, the following guidelines are recommended:

- **Glove usage does not replace the need for good hand washing practices.**
- **Wash hands before putting on gloves.**
- **Put gloves on only when you are ready to handle ready-to-eat food.**
- **Use gloves for only one task, such as ready-to-eat foods, then discard.**
- **If an interruption occurs during food preparation, remove gloves. Use clean gloves when you resume food preparation.**
- **Dispose of gloves immediately upon removal.**
- **Single-use gloves should not be used around heat or hot fats.**
- **Gloves are susceptible to contamination, so discard when soiled or damaged.**
- **Fabric or re-useable gloves may not be used with RTE food.**
- **Single use gloves made of non-latex materials are recommended.**

handout #3
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A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health,
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